



**VARIETAL & VINEYARD:** This Southern Rhône-style wine is 85% Grenache and 15% Syrah. The primary component of this blend comes from a 2.9 acre block, planted in 1998 to three clonal selections of Grenache Noir, using bud wood originally obtained from Tablas Creek and Alban Vineyards. These clonal selections from Châteauneuf-du-Pape give darker color and better structure than the majority of Grenache planted in California. The Grenache comes from our creek-side vineyard block while the Syrah in this blend comes from Northern Rhône clones 174 and 877 located beside the winery. Our vines are planted on low-vigor rootstock to 4' x 6' spacing.

**VINTAGE/HARVEST:** 2010 was undoubtedly on the cooler side of growing seasons to date. Outside of one hot week in August, there wasn't a summer in 2010. The beauty of a cool-climate vintage is the broader range of non-fruit aromas and flavors. Also, such vintages usually offer flavor and tannin ripeness at slightly lower sugars, which result in a more balanced wine due to lower alcohol. The downside of the cool 2010 growing conditions was that we failed to get our Mourvedre ripe, and had to omit it from the blend. Thanks to our aggressive crop thinning, we harvested Grenache in mid-October, which is normal for us. The Syrah portion of the blend which comes from our winery block, was harvested October 6<sup>th</sup>.

**WINEMAKING:** 75% of the grapes were de-stemmed and lightly crushed into small open-top tanks. The remaining 25% were whole cluster fermented for added structure and aromatic complexity. Fermentation started without inoculation after approximately one week of cold soak. The open-top tanks allow us to work the must by punching down each tank twice daily until dry. After pressing, we stirred barrels weekly, to keep fine lees in suspension to improve mouth-feel and assist malo-lactic fermentation. As is done in Châteauneuf-du-Pape, we blend Syrah for color, body, and complexity. We aged this wine in 620 gallon foudres, commonly used in the Rhône. These large barrels preserve the vineyard character by minimizing both oak extraction and oxidation.

**STYLE/DESCRIPTION:** The 2010 Grenache is an interesting example of just how versatile Grenache-based wines can be. While this wine doesn't have the tannin or alcohol of the 2005 or 2007 Grenache, it possesses more complex aromas and is more balanced than either of the aforementioned vintages. The style of this 2010 Grenache has more precision and elegance, reminding me of a Gigondas from Southern Rhone. This medium to full-bodied wine should age nicely over the next 2-3 years.

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**Harvested:** 10/15- 10/18/10

**Total acidity:** 5.2g/L

**pH:** 3.74

**Aging:** 13 months in 620 gal Foudres

**Blend:** 85% Grenache, 15% Syrah

**Alcohol:** 14.4%

**Bottled:** 12/1/11

**Cases Produced:** 640

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